



Allianz  Stadium

BANQUETING MENUS



STARTERS

Please choose one option per course for all guests to enjoy.
A vegetarian starter and main course may also be chosen for guests with this dietary requirement.

Madeira glazed wood pigeon

Toasted brioche, artichoke, aged sherry vinegar

Chalk Stream trout

Beetroot and blood orange cure, tarragon emulsion

Cornish sardines

Cucumber and apple, nasturtium, King's caviar

Cider braised Iberico Duroc pork

Pickled cucumber, hollandaise, nduja

Cured wild venison carpaccio

Parsnip, endive, elderberries, aged Parmesan

Burrata and beetroot (V)

Fig, truffle honey

Maple roasted salsify (Ve)

Toasted sesame, bitter leaves, olive oil



MAINS

Wild venison Wellington

Brussels sprouts and pancetta, truffle mash, red wine jus

Herdwick lamb rump

Brown butter sweetbreads, koji roasted celeriac, preserved blackberry

Iberico pork chop

Crispy pig's cheek, chicory, beetroot, vermouth jus

Sladesdown chicken

Yellow chanterelle, glazed wings, cauliflower, truffle jus

Miso glazed Cornish hake

Scallop mousse, celeriac dashi, togarashi potatoes

Pumpkin and cep tortellini (V)

Barbecue mushroom, sage, celeriac velouté

Shaoxing glazed butternut (Ve)

Smoked shiitake dashi, braised greens, crispy shiso



DESSERTS

The English Rose (Ve)

White chocolate mousse, berry jelly, vanilla biscuit

Triple chocolate gateau (Ve)

Brownie, crémeux, Qroquant

Pineapple and rum torte (Ve)

Vanilla sponge, pineapple compote, mousse, rum toffee sauce

Dark chocolate and espresso entremet (Ve)

Vanilla sponge, coffee mousse, dark chocolate

Apple galette (Ve)

Sablé, apple, vanilla custard

Please discuss alternative options with your event planner.

We can also arrange extras such as a DJ, photographer, or florist—just ask our team for a quote.

For more information or to discuss your requirements, contact us on 020 8744 9997 or visit allianzstadiumtwickenham.com.

